



Campaign News

COLLECTION BY LIZ MCGRATH HOTELS REMOVES FOIE GRAS 2015

The three hotels in the Liz Mcgrath Collection have removed Foie Gras from all menus as from July 2015 and have confirmed it will no longer appear on menus going forward. This includes the Marine, Hermanus, the Plettenberg and the Hohenhort.

“I can definitely confirm that The Collection by Liz Mcgrath Hotels and the Greenhouse will not be serving foie gras on any of our menus. Feel free to call me at any time should you wish to clarify anything in this regard.

With kind regards Jacqui Elliot CEO”

CRYSTAL TOWERS PROTEA HOTEL REMOVES FOIE GRAS MAY 2015

Dear Ms. Brockhoven,

Thank you for your email. Protea Hotels has strict standards in the food that we serve, including the humane treatment of animals. As a result, as of the 13th May 2015, we have with immediate effect removed foie gras from the menu at Crystal Towers Hotel and will take this opportunity review our menu offerings at our other Protea branded hotels.

Should I be able to be of any further assistance, please do not hesitate to contact me.

Best regards Carolyn Jones General Manager

African Pride Crystal Towers Hotel & Spa

SPAR GROUP SA REMOVES FOIE GRAS 20 NOV 2012

The No Foie Gras campaign of South Africa is delighted to see that the SPAR group has taken a positive and immediate stand against stocking foie gras after contact was made regarding one branch and supporters also wrote and asked them to stop selling foie gras. The group has stated that foie gras will not be sold at any of their outlets and this confirmed in April 2014, after a CT store was found to be stocking Foie Gras, which, after intervention from the Head Office, immediately removed all stock.

VILLA BELMONT REMOVED FROM WALL OF SHAME 1 NOV 2012

The Villa Belmont in Oranjezicht had been on the wall in error, as foie gras had been removed from the menus quite some time ago, and the NFG campaign was unaware of the changes made. We are delighted that a decision had been made to exclude foie gras from all menus and commend the Villa Belmont for their humane decision in this regard.

ONE AND ONLY HOTEL IN CAPE TOWN REMOVES FOIE GRAS 31/10/2012

We are delighted to have received this missive

"Thank you for your email.

In terms of the use of Foie Gras, the following is the Hotels position and what is already in place, what is being done about a situation which we do not agree with:

1. Foie Gras has been withdrawn in totality from Reubens menus and will not appear again.
2. Foie Gras has been removed from all banqueting menus as well as for in room dining and Isola Restaurant
3. Foie Gras will be discontinued in Nobu within the next 14 days, when stocks are depleted (November 15)
4. The only exception will be the New year's Eve menu in Nobu where Foie Gras is on the menu and where we already have a high number of confirmed bookings from Residents who have seen the menu.
5. To summarize : within the next 15 days Foie Gras will not be offered on any menus in this Hotel with the exception of Nobu on New Years eve for reasons detailed above and with effect from 01.01.2013 this Hotel will no longer serve or offer Foie Gras."

(Clive Bennett Managing Director) We commend the One and Only for swift, decisive and positive action!

FRUIT & VEG CITY TURNAROUND - REMOVES FOIE GRAS WITH IMMEDIATE EFFECT 26/10/2012

The NFGSA campaign is delighted to report the following, "*Fruit and Veg City and Food Lover's Market is pleased to confirm that the group has discontinued the stocking and sale of Foie Gras in its stores effective immediately.*

The product was available in a limited number of stores located in Gauteng and due to several complaints we have had from consumers, we have taken a second look at this industry. Our decision is that, although the sale of Foie Gras in South Africa is not illegal, to endorse this product would be to endorse an industry that is noted for its inhumane practices and treatments of animals.

Our priority is always the consumer, focusing on trends and demands, but this is always balanced with the company values of fresh produce sourced in a sustainable manner." We are delighted with their positive approach in this regard and thank FVC for listening to the public, for the greater good.

FRUIT & VEG CITY / FOOD LOVERS MARKET DETERMINED TO SELL FG - OCT 2012

The response we received from FVC end Oct 2012 included this; "In light of the above information and the fact that it is perfectly legal to sell foie gras in South Africa we will not be removing this product from our shelves. We, however, firmly support the freedom of choice of our customers and encourage all our customers to exercise this freedom of choice by not purchasing a particular product stocked by us if it offends their individual ethical standards. "

The above followed an insert from a stock response from their supplier. The same response we received when we approached the supplier a couple of years ago.

CALIFORNIA BAN ON FOIE GRAS

As of 1 July 2012, the production or sale (not the possession or consumption) of foie gras is now a misdemeanour in California, making the state the first in the nation to make its production a crime. Veterinarians testified for both sides and California lawmakers decided it was inhumane. Foie gras bans have also now been proposed in New York, Hawaii, Maine,

Oregon, Illinois, Michigan, New Jersey, Massachusetts and Maryland although to date, none has passed.

Ducks do have a gag reflex and in fact sometimes vomit after being force-fed, confirmed in a report by the European Union's Scientific Committee on Animal Health and Animal Welfare, in which it is stated that "the oropharyngeal area is particularly sensitive and is physiologically adapted to perform a gag reflex to prevent fluids from entering the trachea. Force feeding will have to overcome this reflex and hence the birds may initially find this distressing and injury may result."

Moreover, mallards, the ducks commonly raised for foie gras, are dabbling ducks who forage mainly on grasses, insects, and tiny fish and amphibians and do not generally attempt to ingest large fish like diving ducks do.

While some ducks do increase their food consumption before migration, mallards are not migratory. However, even migratory ducks never gorge, instead eating frequent small meals. These birds are not designed to metabolize fat at a high rate, as evidenced by how quickly it metabolizes in the liver, thus causing force-fed birds to quickly develop life-threatening diseases, including fatty liver disease (hepatic lipidosis) (Original Source -- Jodi Minion)

THE RESERVE REMOVES FG April 2012

We are DELIGHTED to announce that The Reserve has chosen to remove Foie Gras from their menu with immediate effect. It is a delight to know that there are restaurateurs who understand and acknowledge the reason Foie Gras is unacceptable on many levels. 111 St Georges Mall CT info@the-reserve.co.za

CHEF SUED for making humane foie gras claims April 2012

MARCH 2012 **The Biscuit Mill** in Salt River was in the spotlight again after foie gras was again found on the Main Ingredient stand. While we have received no confirmation from the organisers it seems the situation has been handled internally as the latest inspection revealed no sign of foie gras.

March 2012 **Southern Sun** chose to change their radio advert in which they mention Foie Gras, in their Masterchef SA ads, after they were made aware of the cruelties involved. We commend them on their swift and decisive action

JANUARY 2012 **Ginger Restaurant** immediately revised the menu after they received information on the realities of Foie Gras. We commend them for their positive actions!

SEPTEMBER 2011

CALIFORNIA TO IMPLEMENT PROMISED FG BAN JULY 2012 From July 2012 foie gras cannot be served throughout the state of California. Foie Gras is produced using the method gavage, or force feeding.

California became the first state to ban foie gras as far back as 2004. Gov. Arnold Schwarzenegger signed the legislation into law, which not only bans force feeding of ducks but also prohibits selling of foie gras produced that way, the fine for which violators could face reach up to \$1,000 a day.

The eight-year gap before implementation gave foie gras producers time to find alternative ways to force feed the animal, but none was found.

Gavage, or force feeding involves inserting a tube in the duck's oesophagus.

American company Hudson Valley Foie Gras, a firm that processes 250,000 ducks yearly, said they are considering a lawsuit to challenge the California ban. California restaurants that serve the dish said they will retain foie gras on their menu.

A proposed ban on shark fin soup will be voted on by the California Assembly soon. The California Shark Protection Act seeks to make it illegal to own, trade or sell shark fins because sharks are becoming extinct, in part because of finning.

A can of shark fin can sell for up to \$600 a pound. The soup is consumed mostly by Chinese migrants to California who continue to consider the item a symbol of luxury and wealth.

TREES AT TOWNHOUSE HOTEL IN CT REMOVES FOIE GRAS MAY 2011

We are delighted to announce that TREES at the Townhouse Hotel in CT have updated their menu and will no longer serve Foie Gras!

From the general manager : "I am pleased to advise that Stefan has released his new menu this week and Foie Gras is not to be found and will not be found on our menus again. Thank you for bringing this to our attention and commend you on ensuring that this good cause is raised and hopefully cuts down on the production of Foie Gras"

BLONDE AND WILLOUGHBY AND Co AGREE TO REMOVE FOIE GRAS FEB 2011

Blonde, in Hatfield Street, Cape Town, part of the Beluga/ Sevruga group and Willoughby's and Co at the V&A Waterfront have made the decision to remove foie gras from their menu / shelves with immediate effect. The NFG campaign applauds their pro-active move toward a more compassionate stance and encourages all supporters to visit these establishments.

Further enquiries revealed that Emily's at the Waterfront and Myoga at the Vineyard Hotel had also removed Foie Gras from their menus some time ago, a fact of which we were only recently aware. We thank Mike Basset for informing us of his decision and both Myoga and Emily's have been removed from the Wall of Shame.

MYNIE GROVÈ TAKES THE PLEDGE FEB 2011

Mynie, local singer, TV Personality, Songwriter/ Composer, Publisher, Producer, Music Business Activist, Business Developer, Mentor and Life Coach has this to say to the NFG campaign; "I am intrigued by the intricacies of cooking, the science of taste and how our bodies and minds respond to it. Second to breathing food is our most important source of existing, so how can we POSSIBLY enjoy a 'delicacy' that is SO unnaturally and abusively created? There is NOTHING civilised or even remotely refined about Foie Gras!"

KATE MIDDLETON RISKS HER POPULARITY BY EATING FOIE GRAS FEB 2011

Kate, fiancée of Prince William, has risked not only the wrath of her future father-in-law by lunching on foie gras, which he chose to ban from royal menus three years ago, but the ire of all decent people everywhere who abhor Foie Gras. Prince Charles had imposed the ban on Foie Gras due to the cruel way it is produced.

KATE WINSLETT SAYS NO TO FOIE GRAS APRIL 2010

15 JULY 2009 CAPE TOWN MAYOR DAN PLATO TAKES THE PLEDGE!

Alderman Plato signed the pledge indicating that he will not eat Foie Gras, and that the City of Cape Town will not serve it at any functions! We are delighted that Mayor Plato has continued the compassionate stance of Cape Town and we are grateful for his unhesitating response to our request. The pledge may be viewed here [files/mayor plato pledge nfg.pdf](#)

JUNE 2009 LA VIERGE, HERMANUS, REMOVED FROM Wall of Shame

In a letter to the campaign, Mr Hein Kisterin writes "Since our new chef, Helen Butler, took over the kitchen, she has refused to serve this. Also, in my own capacity have I refused certain group bookings due to the fact that they requested Foie Gras on their menu."

We are delighted to note they have taken this stance and we commend them on their

compassionate views. We encourage all in the neighbourhood of Hemel en Aarde Hermanus to support La Vierge.

JUNE 2009 - COSTCO BANS FOIE GRAS

Costco has stopped selling goose foie gras! The company is playing the decision as primarily economic, noting minimal sales of the product of torture. But according to San Francisco's SF Weekly, Costco's food buyer Mike Dorpat "...said he'd researched force-feeding practices in foie gras production. "We purposely didn't put duck foie gras on, because they do have smaller necks, so it's easier to damage them in the feeding process." He said the French company that supplied Costco had assured the retailer its feeding practices were "believed to not be a stressful experience for the animals." "Quite honestly, we couldn't verify the vendor's claims," Dorpat said. He added that low consumer demand, combined with a looming 2012 foie gras ban in California (that IDA members worked so hard to achieve,) led Costco to remove the product.

APRIL 2009 - BERKLEY AGAINST FOIE GRAS

Another city has joined the move against foie gras. Berkeley City Council voted Tuesday night in favor of a resolution that supports the city's position against the purchase of the dish.

The importance of this item is to raise awareness of the really inhumane practice of force-feeding geese and ducks to create foie gras," Berkeley Councilmember Jesse Arreguin said, according to DailyCal .The East Bay city is not the first to enact a resolution of this sort. San Francisco also sided with geese when it passed a similar resolution in March.The resolutions come in advance of state law that will begin banning the fatty duck or goose liver in three years.

Several other countries have also made the move against the dish. The Web site banfoiegras.com lists those countries

MARCH 2009 - FOIE GRAS LINKED TO SERIOUS HUMAN DISEASE - REPORT FEB 2007

<http://www.brisbanetimes.com.au/news/diet/is-foie-gras-a-health-hazard/2007/07/02/1183351109963.html>

Put simply, force-feeding makes animals sick. To produce the succulent livers, tubes are inserted into the birds' throats and corn mush is pumped in, massively inflating the animals and making them tasty.

When animals are stressed for any number of reasons, their livers go into overdrive, making more of a specific type of protein that is linked to inflammatory rheumatoid arthritis. If the stress is prolonged, the excess protein may build up and bunch together as amyloids -

FEB 2009 MELISSA'S REMOVE FOIE GRAS FROM THEIR STORES WITH IMMEDIATE EFFECT

Dear Toni

Thank you so much for taking the time to contact us regarding the stock of Foie Gras available for purchase in our stores. Melissa's the Food Shops philosophy is based upon excellence and we continually strive to maintain the highest possible standards in every aspect of the business. Any constructive criticism such as yours is seen as a valuable tool in our endeavors to achieve these standards.

We were previously made aware of the health and moral issues surrounding the product and in fact recalled the entire line and delisted the product immediately. We subsequently elected to return the recalled products to our stores in order to sell out of the stock that had already been purchased at a premium. This decision was made purely as a result of cost implication which is a primary consideration for any business. Please be assured that this product

remains delisted and in addition we will be removing the remainder of the stock from our shelves with immediate effect.

Once again thank you for taking the time to feedback to us and affording us the opportunity to respond.

Kind regards

Nikki Hunter

NIKKI HUNTER / MELISSA'S THE FOOD SHOP / SYSTEMS MANAGER

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FEB 2009 OPAL LOUNGE REMOVES FOIE GRAS FROM THEIR NEW MENU

The Opal Lounge Restaurant at 30 Kloof Street in Gardens, Cape Town, opened on 14 November 2008, with Foie Gras on the menu.

Hi Toni

The Foie Gras has been off since 18th November last year already, but I was waiting until the re-print (which coincidentally is this week), to physically remove it.

I'd be glad to have my name mentioned in your list of restaurants. Very glad actually, as I was not aware of the AWFUL treatment of these birds. Carry on with your amazing work.

We need more people like you.

Best regards

Rochelle Bushell Owner The Opal Lounge Restaurant 30 Kloof Street Gardens 8005 t +27 (0) 21 422 4747

FEB 2009 SUN CITY REMOVES FOIE GRAS FROM ALL MENUS

Dear Toni

I do share your sentiments and have immediately removed this from the menu. Sun City will not be serving any Foie Gras at any of its outlets!!!

Boris Bornman Director of Operations

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SKY NEWS 13 JANUARY 2009 - FORCE FEEDING - PLEA TO BAN FOIE GRAS

<http://news.sky.com/skynews/Home/World-News/Foie-Gras-Charity-Four-Paws-Discover-Animal-Suffering-In-Hungary-And-Bulgaria/Article/200901215202626?f=rs>

SAA REMOVES FOIE GRAS FROM MENU

EXEC/2008026207/ABR

Thank you for your e-mail dated 14 July 2009

South African Airways have decided to stop serving Foie Gras as from the end of our menu cycle which is the end of August 2009. I assume this will validate our sentiments regarding your stand against animal cruelty. I trust this move by our Food and Beverage Department will suffice.

With kind regards, Alfred Brabazon

Customer Care SOUTH AFRICAN AIRWAYS

GEISHA WOK AND NOODLE BAR removes Foie Gras 2008

Conrad Gallagher, youngest Irish chef to be awarded a Michelin star, owned the fabulous Geisha Wok and Noodle bar in Cape Town. He immediately removed foie gras from the menu when it was pointed out that his innovative, inventive and modern menu was in direct contrast to an outdated ingredient like foie gras. Sadly, the venue closed Aug 2009 when he returned to Ireland.

MEDIA RELEASE APRIL 2008

Jo'burg wine show removes Foie Gras from their 50k Bling Pie

READY, STEADY, BID IN THE JO'BURG WINE SHOW CHARITY AUCTION Excitement is mounting for the charity auction to be hosted by the organisers of The Jo'burg Wine Show with only days to go before online bidding starts on Monday, 5 May. Ten individual portions of the Sexy Duck and Jozi Bling pie will be on auction at www.bidorbuy.co.za at a reserve price of R5000 each to raise funds for the Give Me a Chance trust fund in aid of needy children.

The most expensive pie in the country will feature some of the world's most exclusive fresh produce and will be prepared by Melrose Arch executive chef Wicus Prinsloo. The pie will, however, not include foie gras as originally planned. According to organiser John Woodward, the inclusion of the imported duck liver might exclude some potential bidders. It has come to our attention that some people have objected to this ingredient and might feel disinclined to bid at the auction should foie gras be used in the pie. As we want to allow as many bidders as possible to be a part of this exciting fundraising opportunity, we have taken the decision to substitute it with an alternative product, a pure duck liver mousse with Thiol Port produced at one of France's top free range duck farms, mentions Woodward.

The proceeds of the auction will benefit youngsters from the Kylemore community near Stellenbosch in the Cape. The trust fund offers financial assistance to its young beneficiaries by providing scholarship and mentoring programmes, bursaries, and sports equipment.

The online bidding will run for three weeks and the highest bidder will also receive a weekend breakaway at the Melrose Arch hotel valued at R10 000. The winning bidders will be able to enjoy these culinary masterpieces crafted from imported smoked and slow-roasted duck, Morel mushrooms and Périgord truffle, topped and served in a 1998 Rupert & Rothschild Baron Edmond red wine jus at the Friends for Dinner Theatre during The Jo'burg Wine Show at Gallagher Estate from 27-29 June. Each pie will be served with a glass of Billecart-Salmon Mill'sime Cuv'e Elisabeth Salmon 1998 champagne retailing at R1400 per bottle.

For more information, click to www.wineshow.co.za. ENDS Issued by PERIDOT COMMUNICATIONS On behalf of THE JO'BURG WINE SHOW

HAVE A HEART PROTEST FEB 14TH 2009

We had a great article in the Cape Times on 13th February as well as an advert that we

placed, saying 'have a heart, please don't eat Foie Gras' as a lead up to our planned gathering on Valentine's Day Have a Heart demo.



The 14th saw a fair sized crowd gathered outside Giovanni's in Greenpoint, passing 200 heart shaped chocolates to passers-by, attached to no foie gras pamphlets. There were those potential shoppers who decided to change their mind about shopping at Giovanni's after realizing that they sold Foie Gras, and we were well supported by the public. Giovanni's of course, have ignored all requests to cease and desist.

AWARD FOR NO FOIE GRAS CAMPAIGN 2008

Toni Brockhoven was presented with a signed copy of Dr Jonathon Balcombe's ground breaking book 'Pleasurable Kingdom; Animals and the Nature of Feeling Good' at a book launch hosted by Compassion in World Farming at the Centre for the Book.

The award was an acknowledgement of the work done by No Foie Gras SA to highlight the horrors of Foie Gras and the successes enjoyed by the campaign thus far. This includes recent comment from the Checkers Group. "Checkers takes the matter of humane animal treatment and animal welfare extremely seriously. We find the mistreatment and mismanagement of livestock and poultry in commercial production units as being morally and ethically reprehensible. Since the conditions under which Foie Gras is produced came to our attention, we took the decision to not stock any such products in our business."

Dr Balcombe, who was in South Africa to promote his book, is a leading animal behaviourist and Senior Research Scientist for the Physician's Committee for Responsible Medicine based in Washington DC. He fully supports the No Foie Gras SA campaign. His research has important ethical ramifications for both science and society.